

## **SUBSCRIBE TO OUR EMAIL LIST AND BE THE FIRST TO KNOW WHEN FRESH, DELICIOUS RECIPES ARE ADDED!**

### **Homemade Chicken Broth**

There's something so comforting about the aroma of homemade chicken broth simmering away. It's like a warm hug from the kitchen!

Using a **whole chicken** gives you tender meat for other dishes, ( [like my Italian Wedding Soup](#)) while **chicken parts (like wings, thighs, or carcasses)** create a rich, deeply flavored broth. Try it both ways and you decide your favorite!

Keeping it **uncovered** allows the liquid to reduce and concentrate, making for a more flavorful end result. And sticking to that **4-hour limit** when using a whole chicken, ensures the broth doesn't develop any bitter or overcooked flavors.

### **Ingredients**

- 1 whole chicken (about 3–4 lbs) or 2–3 lbs of chicken parts (wings, thighs, drumsticks, or bones)
- 10 cups water
- 1 large onion, quartered
- 3 large carrots, cut into chunks (if using fresh carrots include some of the tops)
- 3 large celery stalks, cut into chunks (include the leaves, they add flavor!)
- 4 cloves garlic, smashed
- 2 bay leaves
- 1 tsp black peppercorns
- 1 tsp Kosher or sea salt (adjust to taste)
- 1 tbsp dried thyme (or a few fresh sprigs)
- 1 tsp poultry seasoning
- 1 pinch saffron (*adds depth and color, but optional*)
- 1 tbsp apple cider vinegar (helps extract nutrients from the bones)

### **Instructions**

### 1. Prepare the Ingredients

- Rinse the chicken and remove any excess fat or organs if using a whole bird.
- Chop the vegetables into large chunks.

### 2. Simmer the Broth

- In a large pot, add the chicken, water, onion, carrots, celery, garlic, bay leaves, peppercorns, thyme, poultry seasoning, saffron (if using) and apple cider vinegar.
- Bring to a gentle boil, then reduce to a **low simmer**. Skim off any foam that rises to the top.
- Let it **simmer uncovered for 2–4 hours** (or longer for deeper flavor). If using just bones, you can simmer for up to **8 hours**.

### 3. Strain the Broth

- Remove the chicken and strain the broth through a fine-mesh sieve or cheesecloth into a clean pot or bowl.
- Discard the solids or pick the meat off the bones to use in soup or other dishes.

### 4. Cool & Store

- Let the broth cool to room temperature.
- Store in airtight containers in the **fridge for up to 5 days** or **freeze for up to 3 months**.

#### Tips for the Best Chicken Broth

✓ **For extra richness**, roast the chicken bones at 400°F (200°C) for 30 minutes before simmering.

✓ **Want a clearer broth?** Avoid stirring too much and skim off excess foam.

✓ **Freeze in portions** for easy use—ice cube trays work great for small servings!

This homemade broth adds incredible depth to any recipe. Enjoy!